

**Sample course planning – Certificate II in Hospitality (Kitchen Operations) (SIT20307)
through Hospitality (240 indicative hours) PLUS Hospitality Specialisation Study (120 indicative hours)**

Hospitality Curriculum Framework (2008)		SIT07 Training Package and qualification			
HSC indicative hours	Status in Hospitality (240 indicative hours) course & Hospitality Specialisation Study (120 indicative hours) course <ul style="list-style-type: none"> ▪ 6 compulsory ▪ plus 1 stream (commercial cookery stream – 5 units) ▪ plus electives – to bring course total to a minimum of 360 (minimum of 185HSC indicative hours for commercial cookery stream) 	Unit code	Unit title	Prerequisite	Status for Certificate II in Hospitality (Kitchen Operations) 11 core & 5 electives required (minimum of 3 listed electives maximum of 2 other electives)
20	compulsory	SITHIND001A	Develop and update hospitality industry knowledge	nil	core
15	compulsory	SITXCOM001A	Work with colleagues and customers	nil	core
10	compulsory	SITXCOM002A	Work in a socially diverse environment	nil	core
10	compulsory	SITXOHS001B	Follow health, safety and security procedures	nil	core
10	compulsory	SITXOHS002A	Follow workplace hygiene procedures	nil	core
15	compulsory	SITXENV001A	Participate in environmentally sustainable work practices	nil	other elective
20	commercial cookery stream	SITHCCC001A	Organise and prepare food	SITXOHS002A	core
10	commercial cookery stream	SITHCCC002A	Present food	SITXOHS002A	core
10	commercial cookery stream	SITHCCC004A	Clean and maintain kitchen premises	SITXOHS002A	core
40	commercial cookery stream	SITHCCC005A	Use basic methods of cookery	SITHCCC001A SITHCCC002A SITXOHS002A	core
15	commercial cookery stream	SITXFSA001A	Implement food safety procedures	SITXOHS002A	listed elective
175	Sub-total – HSC indicative hours (HSC compulsory + commercial cookery stream)				

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10	elective	SITHCCC003A	Receive and store kitchen supplies	SITXOHS002A	core
40	elective (Specialisation Study)	SITHCCC027A	Prepare, cook and serve food for food service [holistic unit]	SITHCCC001A SITHCCC002A SITHCCC003A SITHCCC005A SITXOHS002A	core
225	Sub-total – HSC indicative hours (HSC compulsory + commercial cookery stream + remaining qualification core)				
<p>To meet the requirements of the Hospitality (240 indicative hours) course PLUS the Hospitality Specialisation Study (120 indicative hours) course students need to undertake an additional 135 HSC indicative hours worth of units of competency.</p>			<p>To be eligible for Certificate II in Hospitality (Kitchen Operations) students need to include 3 more elective units of competency (2 listed electives & 1 elective).</p>		
25	elective	SITHCCC006A	Prepare appetisers and salads	SITHCCC001A SITHCCC002A SITXOHS002A	listed elective
25	elective	SITHCCC008A	Prepare stocks, sauces and soups	SITHCCC001A SITHCCC002A SITHCCC005A SITXOHS002A	listed elective
35	elective	SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	SITHCCC001A SITHCCC002A SITHCCC005A SITXOHS002A	listed elective
310	Sub-total – HSC indicative hours (HSC compulsory + commercial cookery stream + remaining qualification core and electives)				

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10	elective	STHCCC007A	Prepare sandwiches	SITHCCC001A SITXOHS002A	
5	elective	SITXCOM004A	Communicate on the telephone	Nil	
15	elective (from food and beverage stream)	SITHFAB010B	Prepare and serve non-alcoholic beverages	SITXOHS002A	
15	elective (from food and beverage stream)	SITHFAB012A	Prepare and serve espresso coffee	Nil	
355	Total HSC indicative hours – Hospitality (240 indicative hours) PLUS Hospitality Specialisation Study (120 indicative hours)				

Course planning checklist:

HSC Course requirements

- Hospitality (240 indicative hours) course PLUS
- Hospitality Specialisation Study (120 indicative hours) course
- 6 compulsory
- all units from one stream (5 units for commercial cookery stream)
- electives – minimum of 185 HSC indicative hours for commercial cookery stream
- work placement – minimum 105 hours

Qualification requirements

Certificate II in Hospitality (Kitchen Operations) (SIT20307)

- 11 core
- 5 electives → minimum of 3 listed electives
- maximum of 2 other electives